

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1. (currently amended): A gel beverage composition for comprehensive nutritional supplementation having a pH ranging from 3-4 and comprising, based on the total weight of the composition,

5-20% by weight of saccharide,

0.1-5% by weight of fat,

2.5-6% by weight of protein material which does not coagulate at pH 3-4 and is at least one material selected from the group consisting of protein hydrolysate having a number average molecular weight of 500-1000, whey protein concentrate, whey protein isolate and desalted whey,

0.2-3% by weight of citric acid,

~~0.2-1.5%~~ 0.2-1.0% by weight of an acid group consisting of gluconic acid and phosphoric acid,

0.01-0.5% by weight of an emulsifying agent,

0.1-1% by weight of agar, and

65-90% by weight of water.

2. (canceled).

3. (previously presented): A gel beverage composition as defined in claim 1, wherein the protein material which does not coagulate at pH 3-4 is at least one member selected from the group consisting of whey protein concentrate and whey protein isolate.

4. (canceled).

5. (original): A gel beverage composition as defined in claim 1 which further comprises 0.05-0.3% by weight of at least one gelling agent selected from the group consisting of gellan gum, carrageenan, pectin and gelatin.

6. (original): A gel beverage composition as defined in claim 1 which further comprises 0.05-0.3% by weight of at least one thickening agent selected from the group consisting of guar gum, locust bean gum and xanthan gum.

7. (original): A gel beverage composition as defined in claim 1 which further comprises 0.05-0.3% by weight of at least one gelling agent selected from the group consisting of gellan gum, carrageenan, pectin and gelatin and 0.05-0.3% by weight of at least one thickening agent selected from the group consisting of guar gum, locust bean gum and xanthan gum.

8. (currently amended): A method for preparing a gel beverage composition as defined in claim 1 which comprises mixing the components listed below with heating to emulsify them, and cooling the resulting mixture:

Saccharide

5-20% by weight;

Fat	0.1-5% by weight;
Protein material which does not coagulate at pH 3-4 and is at least one material selected from the group consisting of protein hydrolysate having a number average molecular weight of 500-1000, whey protein concentrate, whey protein isolate and desalted whey	2.5-6% by weight;
Citric acid	0.2-3% by weight;
an acid group consisting of gluconic acid and phosphoric acid	<del>0.2-1.5%</del> <u>0.2-1.0%</u> by weight;
Emulsifying agent	0.01-0.5% by weight;
Agar	0.1-1% by weight;
Water	65-90% by weight.

9. (original): A method for preparing a gel beverage composition as defined in claim 8, wherein the cooling is carried out after the mixture is placed in a container.

10. (currently amended): A gel beverage composition for comprehensive nutritional supplementation having a pH ranging from 3-4 and comprising, based on the total weight of the composition,

5-20% by weight of saccharide,

0.1-5% by weight of fat,

2.5-6% by weight of protein material which does not coagulate at pH 3-4 and is at least one material selected from the group consisting of protein hydrolysate having a number average molecular weight of 500-1000, whey protein concentrate, whey protein isolate and desalted whey,

0.2-3% by weight of citric acid,

~~0.2-1.5%~~0.2-1.0% by weight of an acid group consisting of gluconic acid and  
phosphoric acid,

0.01-0.5% by weight of an emulsifying agent,

0.2-0.5% by weight of agar, and

65-90% by weight of water.